

Zorzal Terroir Unico Cab Franc 2023

This 100% Cabernet Franc is from estate fruit planted in 2016. The nose shows creamy red raspberry and blackberry fruit with underlying notes of blueberry, fig, and white pepper. Fruit forward with rich vanilla butter creme layered in the mid palate and held together by a firm tannin structure.



Vintage: 2023
Varietal: 100% Cabernet Franc
Case Production 12 pack: 1,800
Alcohol Content: 13.7%
Region / Location: Gualtallary
Vineyard: Zorzal ,
Planted: Planted in 2016
Altitude: 4,264 feet
Farming Practices: Sustainable
Soil Type: Alluvial, Sandy Granite, chalk, stones
Trellis System: Espalier
Yield: 1 kg/vine
Stem Inclusion: None
Yeast: Native
Winemaker: Zorzal
Élevage: 6 Months in Concrete
Lees Contact:
Filtration Method: Light Cartridge Filtration
Maceration / Fermentation: 15 days Fermentation
UPC Code: 813495012133

ZORZAL

VINEYARDS & WINERY

Zorzal is a boutique winery that started in 2007 by the Michelini brothers. Currently the winery is run by head winemaker Juan Pablo Michelini with Noelia Juri as assistant winemaker. The winery and vineyards are located in the Gualtallary subregion of the Uco Valley at approximately 4800 feet above sea level. The estate sits on a unique blend of sand, stones, and granitic limestone and the grapes are all hand-harvested. Zorzal's vision is to have a light hand in the winemaking so that the fruit and terroir can shine through. They strive to produce elegant wines that showcase the minerality and cool climate of Gualtallary. The winery practices a combination of organic and sustainable farming and tends to pick earlier than most in Mendoza to retain freshness and acidity in their wines instead of the overblown ripeness that is too often seen.

